

Norwich Bulletin and Courier

113 YEARS OLD.

Subscription price, 12c a week; 50c a month; \$6.00 a year.

Entered at the Postoffice at Norwich, Conn., as second-class matter.

Telephone Calls:
Bulletin Business Office, 450.
Bulletin Editorial Rooms, 452.
Bulletin Job Office, 25-6.

Williamette Office, Room 2, Murray Building. Telephone, 210.

Norwich, Thursday, Oct. 28, 1909.

The Circulation of The Bulletin.

The Bulletin has the largest circulation of any paper in Eastern Connecticut, and from three to four times larger than that of any in Norwich. It is delivered to over 3,000 of the 4,053 houses in Norwich, and read by ninety-three per cent. of the people. In Windham it is delivered to over 900 houses, in Putnam and Danielson to over 1,100, and in all of these places it is considered the local daily.

Eastern Connecticut has forty-nine towns, one hundred and sixty-five post office districts and forty-one rural free delivery routes.

The Bulletin is sold in every town and on all of the R. F. D. routes in Eastern Connecticut.

CIRCULATION

1901, average	4,412
1905, average	5,920
1906, average	6,559
1907, average	7,179
1908, average	7,543
October 23	7,733

THE JUBILEE BOOK.

The Jubilee Book, containing a complete record of the celebration of the 250th anniversary of the founding of the town of Norwich, with complete illustrations, containing at least 100,000 words and 50 pages of portraits and scenes of decorated streets and sections of the parade, etc. The Bulletin hopes to have the book ready for delivery early in December. If you have not ordered one, fill out the coupon printed elsewhere and mail to the "Business Manager of The Bulletin, Norwich, Conn."

THE LICENSED HUNTER.

The licensed hunters of the state, who number fifteen or twenty thousand, and lean picking in the rural districts.

By virtue of their license they may hunt for game, but they have no right to trespass, and the extent to which farmers post warnings on their land against trespassers, they must have as much difficulty in hunting game in this part of the state as a Thirist does hunting a drink in a dry town.

The extent to which private woods are "boarded" may show that the owners are extremely selfish, or that the hunters are an unbearable nuisance. The Bulletin suspects that the damage done to walls and fences by hunters, that the bars left down and gates left open, are the cause for the warning signs, "Keep Off This Property," rather than any desire on the part of the farmer to kill and market his own wild game.

Looking the field over, it does seem as if the hunter receives little for his money and finds it rather difficult to do any legal business when he has the hunting permit of the state in his pocket.

A LIVE QUESTION.

Notice has recently been served upon all political parties by the recent action of the Connecticut Business Men's association at Waterbury, that the public utilities issue is a live issue and will not down.

This organization declared anew for an efficient public service commission, to supervise rates, service, condemnation of land and issuance of stock, and this means that they believe in it and will lend their energies to its promotion whenever an opportunity offers.

The next campaign is somewhat distant, but there are far-seeing politicians who see both the justice and the opportunity of such a movement in Connecticut and they will not let it die.

The Ansonia Sentinel hints that the next campaign may have been commenced before the legislature of 1909 closed, and it says: "There were present in that body not a few men whose services will prove valuable in a new contest over the old subject of public utilities, and, as they have already committed themselves, their views, their strength and their weaknesses are pretty well known. Therefore it is pretty thoroughly determined in advance whether or not their renomination and re-election is desirable. In view of this, the caucus activities of a year hence promise to be well worth experiencing, and the voter will be full indeed who does not make up his mind that he will do his best to determine the lay of the land in advance, with a view to knowing for what policy, as well as for which man, his vote is to be thrown."

This simply means that the gun-shoot slouts of both sides are in the field quietly trying to select the representatives and to shape the general assembly of 1911 for the success of this important measure.

Professor Todd has decided that he will go up ten miles in a balloon. Since no man has been up more than six, this is a stunt equal to reaching the North pole.

Dr. Cook is not an orator, but it is conceded that he knows how to tell an interesting and impressive story, and most of his auditors believe he has been there.

There are men in this country who are willing to be taxed on half a million who now and then in their generosity show ability to give away a million.

James Jeffries tells what he is going to do to Jack Johnson; but what he is likely to have done to him he never permits himself to talk about.

JUSTICE BALDWIN.

A great lawyer is wanted as the successor of the late Judge Peckham. Chief Justice Baldwin of Connecticut is such a lawyer.

It is said that the successor of Justice Peckham will be a democrat.

Chief Justice Baldwin is a democrat of the highest type and character.

The supreme court bench is the summit of the legal profession.

Chief Justice Baldwin is conspicuously fitted for place on that summit.

Almost 70 years old—yes, that's true, but in the full flower of mental and physical strength.

Chief Justice Taney lived to be 83 years old, John Marshall 80, Gabriel Duval 82, Samuel Nelson 81, Noah Swayne 80, Stephen J. Field 83, William Strong 87.

They were all strong men, but none of them a bit stronger than Chief Justice Baldwin—New Haven Leader.

This is well said. The whole of eastern Connecticut heartily endorses the sentiment, every man of us will be glad to add energy to the movement. The qualifications of Chief Justice Baldwin as successor to Judge Peckham would give strength to the supreme court bench and that he would be an honor to his country and his state is self-evident. May President Taft see it in the same light!

BANNER PLACARDING.

Banner placarding daily is the new method of political campaigning in New York, and it is good and efficient enough to spread, for the old dummy banner hardly pays its keep. The people like to see something doing every day and when such placards as the following are daily put up to the voters the political arena cannot continue to be dull:

"Get the hook! Anybody can get it for six cents anywhere. The city got the hook from O'Brien & Ryder—sixty cents per hook, five cents per screw."

"It took 31 days (43 per day) to put up 145 hooks, total cost, materials and labor \$263.10, cost per hook \$2.21. Adjustable handcuffs. Police department paid \$4.75. We paid \$2.25."

"Lath nails. Police department 20 cents. We paid 4 1/2 cents."

"Lost: Below Fulton street, \$25,500 a year. Total water supply 9,500,000 gallons daily. Total used 6,000,000 gallons daily. Where does the water go?"

"Spotless Town hall. Municipal building 1-2 rooms cleaned per person employed for the purpose. Park Row building 17. To keep this building 'clean' cost \$19,707.25 in 1907. The American House & Window Cleaning Co. offers to do it as well as it is being done for \$1,500 a year."

Voters sit up and take notice when shown that tax funds are being disposed of in this way. The people who graft after this fashion should be retired from public life and the temptations it offers.

There is no doubt that a good deal of air is condemnable, but the air in the open which we breathe and think that we own over our property to the blue arch above us is now to be navigated and the old theories as to property rights are to be abolished and more definite air lines to be drawn. We are right on the verge of being restricted in our ownership of the blue atmosphere above us. The Aero club of America in discussing the matter is reported to have suggested that the states could condemn the air as a highway and take title to it subject to the right of the land owner to build as high as he likes or to make any other private use he wishes of the air above him.

This isn't going to be done without some opposition and claims for damages, and it is going to make work for the lawyers and courts and "music" for all the property owners who think that the stars cross their aerial patches and that the limit of their holdings is today undefinable. Air navigation is about to compel definitions and limits where there have been none before. But there is no cause for worry since this century is not likely to see this question completely settled.

EDITORIAL NOTES.

A western city is bound to re-elect its mayor on the ground that he gives his entire time to public duties.

If men ever do make a Metchnikoff average in life of 140 years, it will be a most discouraging triumph for heirs at law.

When men have their pictures printed, it becomes apparent that most of them have not aged any in twenty-five years.

A great many wives never become conscious of what a hard time their husbands have had keeping out of the penitentiary.

President Taft gives notice that life is not made up of a series of grandstand plays. He believes in a continuous performance.

Vinegar may be a sure cure for snake bites, but it is not likely to be popularly accepted as a substitute for the traditional cure.

Happy thought for today: It is easy to steer clear of remorse if you lend your mind and efforts to doing right from day to day.

The New York politician who is now professing the love for every voter he should have for a long-lost brother, will be all over it next week.

The way in which Taft and his party are moving gives assurance that he will reach Washington in time to issue his Thanksgiving proclamation.

Uncle Sam's cereals will crop four and a half billion bushels this year; and all his harvests will turn eight billions in cash in the market.

The freedom with which political leaders call one another liars in New York does not show that the unwritten law is in force everywhere.

The Arkansan who thinks that the world is coming to an end in November, 1912, must be a democrat. It is very likely to be a hot old month.

Better Drawing Cards.

Honus Wagner and Ty Cobb on the Chautauqua platform would be more fetching than all our fly-trap-mouthed senators.—Memphis Commercial Appeal.

Should See Dear Maria.

Ex-Minister Crane may possibly learn something to his advantage by getting into communication with Mrs. Bellamy Storer.—Kansas City Star.

Wu's Specialty.

If the spirits have any information really worth obtaining Mr. Wu will worm it out of them.—Chicago Tribune.

Woman in Life and in the Kitchen

CONCERNING WOMEN.

Mrs. Blanche E. Hyde of Newton, Mass., has been elected head of the department of household economics in the new technical school at Newton. She recently completed a four years' course in Teachers' college, New York, and since then has been associated with the vacation schools in Newton.

Mrs. Emmens Crocker of Oak Bluffs, Mass., state vice president of the woman's river and harbor congress, was the only woman speaker at the national irrigation congress at Spokane. She had the chief place on the programme one morning when more than 2,000 delegates from all over the world were present. She represented the General Federation of Women's Clubs.

Miss Jane Wright of Cincinnati has been elected to take charge of the art library of Princeton university. She was librarian at the Cincinnati art museum and resigned to go to Princeton. The trustees of Princeton are said to have allowed the place to remain vacant for over a year because they were anxious to get a person who measured up in every particular to the standard which they had fixed.

Mrs. Frances Beauchamp of Lexington, Ky., speaking of the subject of prohibition, says that it is a great mistake to think that a local-option measure is a victory for prohibition. "Local option was born in a saloon in Kentucky," she says, "on a Sunday afternoon, and it is a child of the liquor interests. They use it to defeat us when they see our national cause growing strong." Mrs. Beauchamp is a member of the national prohibition committee.

NEEDLEWORK SUGGESTIONS.



Paris Transfer Pattern No. 8120.

Wallpaper design for a soap and face cloth case for travelers, to be transferred to white or colored linen and embroidered with mottored cotton thread. It is lined with oil sheeting and bound with ribbon or tape matching the embroidery in color. The case is six inches wide. Price of pattern, 10 cents.

Order through The Bulletin Company, Pattern Dept., Norwich, Conn.



Paris Transfer Pattern No. 8123.

Holly design for a calendar which may be embroidered on linen and mounted upon cardboard or painted in water colors on mat board and hung with green or red ribbon. The mount measures six inches square. Price of pattern, 10 cents.

Order through The Bulletin Company, Pattern Dept., Norwich, Conn.

NEEDLEWORK NOTES.

An adorable little boudoir pillow of shell pink linen was edged with fine white lace and daintily embroidered in white.

An exquisite home-made baby cap was seen to be constructed of four kinds of embroidery and three kinds of lace, taken from the piece bag of the clever needlewoman.

Rustproof hooks and eyes are worth ridding. They should be kept in separate envelopes and be plainly marked with size and color. The hook can be slipped through the eye before putting in envelope to save time when wanted again in a hurry.

When fishnet is woven in heavy silks for the draping of evening gowns its best manipulation is shown by its use on the bias. All net tunics and shoulder draperies are more elastic and appear more graceful when thus draped. There is a swish and swing given them by this treatment, which is foreign to even the most sheer fabrics "on the straight" of the goods.

It is a nice precaution to cover large shields with silk left-overs like the lining of your new fall coat and slip-stitch the shields firmly in place under the arms. They are now necessary in the autumn than in winter, and decidedly more in order while the coat is new and its lining fresh and unspoiled. The pulling in of shields after the damage is done is like closing the stable door after the horse is stolen.

Corn Bread.

Beat three eggs very light and beat into them a tablespoonful of melted butter. Sift together in a bowl a cupful of flour, a cupful of cornmeal, a teaspoonful of salt, a tablespoonful of sugar and two teaspoonfuls of baking powder. Add two and a half cupsful of milk to the eggs and butter, whip hard and beat gradually into the meal-and-flour mixture. Bake in a greased pan.

HEALTH AND BEAUTY.

Gold teeth are more difficult to clean than one's own, or even the porcelain artificial sort, for food causes gum to form on them. The very best cleanser is tepid water, but soda or borax should be used on the brush.

The following mixture makes a bath bag that adds refreshment to the bath.



From sick to well

SCHENCK'S MANDRAKE PILLS

COMPOUND

For Sick Headache, Dizziness, Indigestion, etc.

If you have a sick headache, one dose of Schenck's Mandrake Pills will make you well—70 years' experience for biliousness, dizziness, complaint, constipation, indigestion, jaundice, etc. Wholly vegetable—absolutely harmless—sold everywhere. 25c. Our free book will send you a copy of our report.

Dr. J. H. SCHENCK & SON, Philadelphia.

bath: A pound and a half of new bran, three-quarters of a pound of almond meal, eight ounces of grated castle soap. Make the bags five or six inches square and fill each with three tablespoonfuls of the mixture. The quantity given will supply seventeen bags.

Before frost touches the lavender, gather it with the stalks. Dry it in the house and cut the stalks and flower into pieces. Make lavender bags of lavender mesalline. Line these at the top with silver and tie them with silver cords and tassels. Long bags, narrow and tied at both ends, can be used to hold full-length stalks and the flowers. These can be placed in the dresser or on coat-hangers. The odor of lavender is lasting.

In shops where women go to have the hair treated, the operators are using the violet ray, which is said to be very stimulating to the hair and very soothing in its effect. The harsh electrical comb treatment is no longer given through brushes, but the current is directed through the operator's hands. She wears an electrical bracelet upon the wrist, while the person having the hair treated holds the wet electrode in one hand, thus carrying the current through the head into the arms. Spirits of menthol is used in the hair treatment. It has a cool, refreshing effect and is excellent for use in treating some forms of headache, especially eyestrain or nervous headache.

LEFT-OVER DISHES.

The few spoonfuls of left-over mashed potato can be used to form the foundation of rice soup. If mixed with cold chopped meat and rice, with an egg and suitable seasoning, they make appetizing croquettes.

The last spoonful of jelly can be added to pie or cooked prunes. A hard-boiled egg is useful as long as there is a piece of it in the house. Unpalatable soup meat is made very appetizing when chopped fine and mixed with a small can of salmon to form croquettes.

Old bread just now takes its form in breadcrumb cakes. Soak the bread in buttermilk and use flour to thicken the batter.

A half can of tomatoes can be used to make tomato soufflé. Season with salt and pepper, add butter, strain and add a cup of cream. Serve with salted crackers.

A sauce of baked beans can be heated with catsup in a pan and a spoonful on toasted crackers serves nicely for the noonday luncheon.

Tough steak should be chopped and mixed with sliced potatoes and then baked. Cheese grated over this dish improves the flavor.

Old pieces of fruit, such as one banana, an apple, or an orange, are mixed with lemon gelatine.

Buttered Carrots.

Cook peeled and sliced carrots until tender in boiling, salted water. Drain and put into a saucepan with two tablespoonfuls each of butter and sugar for each two cupfuls of carrots. Stir constantly until covered with syrup and colored a little. Sprinkle with lemon juice and serve immediately.

IN THE KITCHEN.

Raisin Cookies.

One cup sugar, creamed with 1-2 cup butter, 1 egg, 1-4 cup of milk, 1-4 cup of water, 2 cups of flour, 2 teaspoonfuls baking powder, 7 teaspoonfuls vanilla, 1 cup chopped raisins. Drop a teaspoonful at a time in a buttered tin about 2 inches apart. This makes 24 cookies. Bake in moderate oven 20 minutes.

A Nourishing Luncheon Soup.

Use the stock from boiled mutton, cooking it down to about two quarts. Add a large cupful of green peas which have been previously boiled and slightly sweetened. Season with a teaspoonful of butter and a little pepper. Cook until the peas are soft enough to press through a coarse strainer after which return to fire and when hot stir in a coffee cupful of hot milk and serve immediately.

Cream Candy.

Two cups sugar, 1 teaspoon cream of tartar, 1 cup water, 1 teaspoon flavoring. Cook sugar, water and cream of tartar until brittle when tried in cold water, add vanilla, pour upon greased platter or marble. Pull as soon as it can be handled.

Parker House Rolls.

To 2 cups of scalded milk add 3 tablespoonfuls of butter and 2 of sugar. When lukewarm add 1 yeast cake, dissolved in 1-4 cup of tepid water; 1 teaspoonful of salt and 3 cups of flour. Beat thoroughly, cover, let rise until light, cut down and add sufficient flour to knead. Let rise again, toss on a slightly floured board, knead, pat, and roll out to 1-3 inch in thickness, then shape with the biscuit cutter, first dipped in flour. With the blunt edge of a knife make a crease through the middle of each piece, brush over 1-2 with melted butter, fold and press the edges together. Place in greased pans an inch apart, cover, let rise until light, cut down and add sufficient flour to knead. Let rise again, toss on a slightly floured board, knead, pat, and roll out to 1-3 inch in thickness, then shape with the biscuit cutter, first dipped in flour. With the blunt edge of a knife make a crease through the middle of each piece, brush over 1-2 with melted butter, fold and press the edges together. Place in greased pans an inch apart, cover, let rise until light, cut down and add sufficient flour to knead. Let rise again, toss on a slightly floured board, knead, pat, and roll out to 1-3 inch in thickness, then shape with the biscuit cutter, first dipped in flour. With the blunt edge of a knife make a crease through the middle of each piece, brush over 1-2 with melted butter, fold and press the edges together. Place in greased pans an inch apart, cover, let rise until light, cut down and add sufficient flour to knead. Let rise again, toss on a slightly floured board, knead, pat, and roll out to 1-3 inch in thickness, then shape with the biscuit cutter, first dipped in flour. With the blunt edge of a knife make a crease through the middle of each piece, brush over 1-2 with melted butter, fold and press the edges together. Place in greased pans an inch apart, cover, let rise until light, cut down and add sufficient flour to knead. Let rise again, toss on a slightly floured board, knead, pat, and roll out to 1-3 inch in thickness, then shape with the biscuit cutter, first dipped in flour. With the blunt edge of a knife make a crease through the middle of each piece, brush over 1-2 with melted butter, fold and press the edges together. Place in greased pans an inch apart, cover, let rise until light, cut down and add sufficient flour to knead. Let rise again, toss on a slightly floured board, knead, pat, and roll out to 1-3 inch in thickness, then shape with the biscuit cutter, first dipped in flour. With the blunt edge of a knife make a crease through the middle of each piece, brush over 1-2 with melted butter, fold and press the edges together. Place in greased pans an inch apart, cover, let rise until light, cut down and add sufficient flour to knead. Let rise again, toss on a slightly floured board, knead, pat, and roll out to 1-3 inch in thickness, then shape with the biscuit cutter, first dipped in flour. With the blunt edge of a knife make a crease through the middle of each piece, brush over 1-2 with melted butter, fold and press the edges together. Place in greased pans an inch apart, cover, let rise until light, cut down and add sufficient flour to knead. Let rise again, toss on a slightly floured board, knead, pat, and roll out to 1-3 inch in thickness, then shape with the biscuit cutter, first dipped in flour. With the blunt edge of a knife make a crease through the middle of each piece, brush over 1-2 with melted butter, fold and press the edges together. Place in greased pans an inch apart, cover, let rise until light, cut down and add sufficient flour to knead. Let rise again, toss on a slightly floured board, knead, pat, and roll out to 1-3 inch in thickness, then shape with the biscuit cutter, first dipped in flour. With the blunt edge of a knife make a crease through the middle of each piece, brush over 1-2 with melted butter, fold and press the edges together. Place in greased pans an inch apart, cover, let rise until light, cut down and add sufficient flour to knead. Let rise again, toss on a slightly floured board, knead, pat, and roll out to 1-3 inch in thickness, then shape with the biscuit cutter, first dipped in flour. With the blunt edge of a knife make a crease through the middle of each piece, brush over 1-2 with melted butter, fold and press the edges together. Place in greased pans an inch apart, cover, let rise until light, cut down and add sufficient flour to knead. Let rise again, toss on a slightly floured board, knead, pat, and roll out to 1-3 inch in thickness, then shape with the biscuit cutter, first dipped in flour. With the blunt edge of a knife make a crease through the middle of each piece, brush over 1-2 with melted butter, fold and press the edges together. Place in greased pans an inch apart, cover, let rise until light, cut down and add sufficient flour to knead. Let rise again, toss on a slightly floured board, knead, pat, and roll out to 1-3 inch in thickness, then shape with the biscuit cutter, first dipped in flour. With the blunt edge of a knife make a crease through the middle of each piece, brush over 1-2 with melted butter, fold and press the edges together. Place in greased pans an inch apart, cover, let rise until light, cut down and add sufficient flour to knead. Let rise again, toss on a slightly floured board, knead, pat, and roll out to 1-3 inch in thickness, then shape with the biscuit cutter, first dipped in flour. With the blunt edge of a knife make a crease through the middle of each piece, brush over 1-2 with melted butter, fold and press the edges together. Place in greased pans an inch apart, cover, let rise until light, cut down and add sufficient flour to knead. Let rise again, toss on a slightly floured board, knead, pat, and roll out to 1-3 inch in thickness, then shape with the biscuit cutter, first dipped in flour. With the blunt edge of a knife make a crease through the middle of each piece, brush over 1-2 with melted butter, fold and press the edges together. Place in greased pans an inch apart, cover, let rise until light, cut down and add sufficient flour to knead. Let rise again, toss on a slightly floured board, knead, pat, and roll out to 1-3 inch in thickness, then shape with the biscuit cutter, first dipped in flour. With the blunt edge of a knife make a crease through the middle of each piece, brush over 1-2 with melted butter, fold and press the edges together. Place in greased pans an inch apart, cover, let rise until light, cut down and add sufficient flour to knead. Let rise again, toss on a slightly floured board, knead, pat, and roll out to 1-3 inch in thickness, then shape with the biscuit cutter, first dipped in flour. With the blunt edge of a knife make a crease through the middle of each piece, brush over 1-2 with melted butter, fold and press the edges together. Place in greased pans an inch apart, cover, let rise until light, cut down and add sufficient flour to knead. Let rise again, toss on a slightly floured board, knead, pat, and roll out to 1-3 inch in thickness, then shape with the biscuit cutter, first dipped in flour. With the blunt edge of a knife make a crease through the middle of each piece, brush over 1-2 with melted butter, fold and press the edges together. Place in greased pans an inch apart, cover, let rise until light, cut down and add sufficient flour to knead. Let rise again, toss on a slightly floured board, knead, pat, and roll out to 1-3 inch in thickness, then shape with the biscuit cutter, first dipped in flour. With the blunt edge of a knife make a crease through the middle of each piece, brush over 1-2 with melted butter, fold and press the edges together. Place in greased pans an inch apart, cover, let rise until light, cut down and add sufficient flour to knead. Let rise again, toss on a slightly floured board, knead, pat, and roll out to 1-3 inch in thickness, then shape with the biscuit cutter, first dipped in flour. With the blunt edge of a knife make a crease through the middle of each piece, brush over 1-2 with melted butter, fold and press the edges together. Place in greased pans an inch apart, cover, let rise until light, cut down and add sufficient flour to knead. Let rise again, toss on a slightly floured board, knead, pat, and roll out to 1-3 inch in thickness, then shape with the biscuit cutter, first dipped in flour. With the blunt edge of a knife make a crease through the middle of each piece, brush over 1-2 with melted butter, fold and press the edges together. Place in greased pans an inch apart, cover, let rise until light, cut down and add sufficient flour to knead. Let rise again, toss on a slightly floured board, knead, pat, and roll out to 1-3 inch in thickness, then shape with the biscuit cutter, first dipped in flour. With the blunt edge of a knife make a crease through the middle of each piece, brush over 1-2 with melted butter, fold and press the edges together. Place in greased pans an inch apart, cover, let rise until light, cut down and add sufficient flour to knead. Let rise again, toss on a slightly floured board, knead, pat, and roll out to 1-3 inch in thickness, then shape with the biscuit cutter, first dipped in flour. With the blunt edge of a knife make a crease through the middle of each piece, brush over 1-2 with melted butter, fold and press the edges together. Place in greased pans an inch apart, cover, let rise until light, cut down and add sufficient flour to knead. Let rise again, toss on a slightly floured board, knead, pat, and roll out to 1-3 inch in thickness, then shape with the biscuit cutter, first dipped in flour. With the blunt edge of a knife make a crease through the middle of each piece, brush over 1-2 with melted butter, fold and press the edges together. Place in greased pans an inch apart, cover, let rise until light, cut down and add sufficient flour to knead. Let rise again, toss on a slightly floured board, knead, pat, and roll out to 1-3 inch in thickness, then shape with the biscuit cutter, first dipped in flour. With the blunt edge of a knife make a crease through the middle of each piece, brush over 1-2 with melted butter, fold and press the edges together. Place in greased pans an inch apart, cover, let rise until light, cut down and add sufficient flour to knead. Let rise again, toss on a slightly floured board, knead, pat, and roll out to 1-3 inch in thickness, then shape with the biscuit cutter, first dipped in flour. With the blunt edge of a knife make a crease through the middle of each piece, brush over 1-2 with melted butter, fold and press the edges together. Place in greased pans an inch apart, cover, let rise until light, cut down and add sufficient flour to knead. Let rise again, toss on a slightly floured board, knead, pat, and roll out to 1-3 inch in thickness, then shape with the biscuit cutter, first dipped in flour. With the blunt edge of a knife make a crease through the middle of each piece, brush over 1-2 with melted butter, fold and press the edges together. Place in greased pans an inch apart, cover, let rise until light, cut down and add sufficient flour to knead. Let rise again, toss on a slightly floured board, knead, pat, and roll out to 1-3 inch in thickness, then shape with the biscuit cutter, first dipped in flour. With the blunt edge of a knife make a crease through the middle of each piece, brush over 1-2 with melted butter, fold and press the edges together. Place in greased pans an inch apart, cover, let rise until light, cut down and add sufficient flour to knead. Let rise again, toss on a slightly floured board, knead, pat, and roll out to 1-3 inch in thickness, then shape with the biscuit cutter, first dipped in flour. With the blunt edge of a knife make a crease through the middle of each piece, brush over 1-2 with melted butter, fold and press the edges together. Place in greased pans an inch apart, cover, let rise until light, cut down and add sufficient flour to knead. Let rise again, toss on a slightly floured board, knead, pat, and roll out to 1-3 inch in thickness, then shape with the biscuit cutter, first dipped in flour. With the blunt edge of a knife make a crease through the middle of each piece, brush over 1-2 with melted butter, fold and press the edges together. Place in greased pans an inch apart, cover, let rise until light, cut down and add sufficient flour to knead. Let rise again, toss on a slightly floured board, knead, pat, and roll out to 1-3 inch in thickness, then shape with the biscuit cutter, first dipped in flour. With the blunt edge of a knife make a crease through the middle of each piece, brush over 1-2 with melted butter, fold and press the edges together. Place in greased pans an inch apart, cover, let rise until light, cut down and add sufficient flour to knead. Let rise again, toss on a slightly floured board, knead, pat, and roll out to 1-3 inch in thickness, then shape with the biscuit cutter, first dipped in flour. With the blunt edge of a knife make a crease through the middle of each piece, brush over 1-2 with melted butter, fold and press the edges together. Place in greased pans an inch apart, cover, let rise until light, cut down and add sufficient flour to knead. Let rise again